

Vicky Mueller

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SUMMARY

Proven Chef experienced at scaling teams and processes across startup, comfortable working cross-functionally.

EXPERIENCE

Executive Chef — Ritchie - Zemlak (Sep 2019 - Feb 2020)

- Maintained food cost under 32% with vendor negotiations and waste controls.
- Managed kitchen of 26 staff, implementing cross-training and reducing labor overtime.

Pastry Chef — Mann LLC (Dec 2020 - Present)

- Maintained food cost under 25% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 33% through optimized dish pricing.
- Managed kitchen of 15 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 147 guests with 95%+ client satisfaction.

Private Chef — Reilly - Lockman (Jan 2021 - May 2022)

- Designed seasonal menu increasing revenue by 9% through optimized dish pricing.
- Maintained food cost under 21% with vendor negotiations and waste controls.
- Managed kitchen of 27 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 238 guests with 95%+ client satisfaction.

Line Cook — Watsica - Deckow (Feb 2016 - Oct 2019)

- Designed seasonal menu increasing revenue by 10% through optimized dish pricing.
- Catered private events for up to 70 guests with 95%+ client satisfaction.
- Maintained food cost under 21% with vendor negotiations and waste controls.

TECHNICAL SKILLS

Cuisine Styles

Pastry • Mediterranean • Asian Fusion • Plant-based • Italian • French

Kitchen Skills

Cost Control • Butchery

Operations

Event Planning • Catering • Inventory Management

Soft Skills

Team Leadership • Time Management

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Goodwin Inc University (2015)